



Quy Mill Hotel & Spa

Cambridge

# Valentine's Day Menu

## Amuse Bouche

Whipped goats cheese, guacamole and oven dried tomato crostini

## Starter

Tempura Norfolk coast oyster and prawn salad, pickled vegetables and tomato vinaigrette  
Pressed guinea fowl and pigeon breast terrine, apple and calvados gel, toasted wholemeal bread  
Chilled cantaloupe melon and ruby red grapefruit, honey pannacotta, glazed plum and micro mint  
Celeriac and spring onion soup, smoked paprika oil

## Mains

Chateaubriand for two, roast cherry tomatoes on the vine, flat cap mushrooms, crispy onion rings, pomme pont neuf, bernaise sauce  
Roast breast of corn fed chicken, smoked bacon and sausage bon bon, buttered winter kale, braised shallot and chicken jus  
Paupiettes of sole, spinach and crab stuffing, sauté courgettes and carrots, duchess potatoes, fennel and lemon butter emulsion  
Baked vegetable and mixed nut wellington, leek and chickpea broth, sea salt and rosemary crisps

## Dessert

Assiette of desserts to share, strawberry and Chantilly cream shortbread sandwich, strawberry sorbet, strawberry and black pepper consommé, vanilla crème brûlée and pistachio nut tuille